



The olive groves or "Chiuse" are located in tuffaceous gravelsoils, particularly suited for the cultivation of the olive, which is in compliance with the rules governing biological agricultural production (altitude about 350 meters above sea level, facing south).



Olio Extravergine di Oliva D.O.P. "Terre di Siena" "BIOLOGICAL"

CULTIVAR: Moraiolo 60%
Correggiolo 40%

HARVEST: it begins in the second half of October and is handmade. The olives are browsed and immediately transported to the mill in special boxes.

PROCESSING: within 24 hours, using a continuous cycle plant with integral extraction system without the addition of external water and processing with temperatures beneath 27 C°. This process allows the oil to preserve unchanged over time the remarkable characteristics. The oil is not filtered, so it can give rise to a layer of deposit that does not affect its quality.

Being produced by Filiera Terre di Siena constitutes an additional guarantee for the consumer on the quality of the product that satisfies specific high chemical and organoleptic criteria.

TASTE: bitter and spicy (just extracted).

COLOR: green.

BOUQUET: fruity olive oil.

FOOD: particularly recommended for salad dressing. It is also used with foods to be eaten cold and enhances all foods of the Mediterranean cuisine.

AVAILABLE IN SIZE: 0,25 liters, 0,50 liters e 0,75 liters.

